

Angel Food Cake II

Ingredients

1 cup sifted cake flour	1/4 teaspoon almond extract
3/4 cup confectioners' sugar	1 cup white sugar
1 1/2 cups egg whites	2 cups confectioners' sugar
1/4 teaspoon salt	1/4 cup butter, softened
1 1/2 teaspoons cream of tartar	3 tablespoons cream
1 teaspoon vanilla extract	1 teaspoon vanilla extract

Directions

- ❖ Preheat oven to 375 degrees F (190 degrees C). Wash angel food tube pan in hot soapy water to ensure it is totally grease free. Let dry completely. Sift flour and 3/4 cup confectioners' sugar together three times; set aside.
- ❖ In mixing bowl, beat egg whites and salt on high speed until foamy. Add cream of tartar, 1 teaspoon vanilla, and almond flavoring; beat until soft peaks form. Peaks should be soft enough so they bend over slightly at the tips. Gradually add 1 cup white sugar, continuing to beat until stiff peaks form. Sift about 1/4 of the flour mixture over the egg whites, and using flat spatula, quickly but gently fold into egg whites. Repeat using 1/4 of the flour mixture each time. Pour batter into clean tube pan. Gently cut through batter with knife to remove air pockets.
- ❖ Bake for about 30 to 35 minutes, until an inserted wooden pick comes out clean. Invert pan onto a wire rack to cool for 1 hour.
- ❖ Beat 2 cups confectioners' sugar, butter, cream, and 1 teaspoon vanilla together until smooth. Add more cream or confectioners' sugar as needed. Frost the cooled cake.

